



FENCHURCH

BY KERTH GUMBS

NEW YEAR'S EVE TASTING MENU

£675 PER PERSON

WINE PAIRING £125 pp

Welcome glass of Dom Pérignon, 2013

Native oyster, chilli, beetroot & apple

SNACKS

Sweet potato milk bread, chicken liver parfait

Smoked salmon canelle, horse radish, fennel lemon cream

Fried maitake mushroom, kombu mayo

CHOWDER

Confit potato, leek, seaweed brandade, crispy kale, puffed wild rice, Oscietra caviar

Te Koko Sauvignon Blanc, Cloudy Bay, Marlborough, NZ, 2022

TROUT WELLINGTON

Tarragon emulsion, glazed turnip, sea lettuce and lobster butter sauce

Puligny-Montrachet, Domaine Alain Chavy, Burgundy, France 2022

GRILLED FILLET OF BEEF

Brussels sprouts & celeriac choucroute, truffle mash potato, mixed lentils, red wine jus

Brunello di Montalcino, Pianrosso, Ciacci Piccolomini d'Aragona, Tuscany, 2017

CHEF KERTH'S SIGNATURE DESSERT "CHOCOLATE FONDANT"

Salted milk cream, Brandy snap, brown butter anglaise

Château Rieussec 1er Cru Classe, Sauternes, Bordeaux, France, 1990

PETIT FOUR

Mandarin & dark chocolate

FENCHURCH

BY KERTH GUMBS

NEW YEAR'S EVE VEGETARIAN TASTING MENU

£675 PER PERSON

WINE PAIRING £125 pp

Welcome glass of Dom Pérignon, 2013

Beetroot & apple

SNACKS

Sweet potato milk bread, mushroom & Marmite butter
Smoked aubergine canelle, horse radish, fennel lemon cream
Fried maitake mushroom, kombu mayo

CHOWDER

Confit potato, leek, seaweed brandade, crispy kale, puffed wild rice
Rockburn Pinot Gris, Central Otago, NZ, 2021

SWEET POTATO WELLINGTON

Tarragon emulsion, glazed turnip, sea lettuce and pumpkin butter sauce
Magic Mountain Riesling, Leitz, Rheingau, Germany, 2022

GRILLED VEGGIE KOFTA

Brussels sprouts & celeriac choucroute, truffle mash potato, mixed lentils, red wine jus
Santenay Rouge, Olivier Leflaive, Burgundy, France, 2022

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